



FAMILLE
Dupont

CALVADOS & CIDERS
Pays d'Auge
Normandy - France

CALVADOS 1980

A.O.C. CALVADOS DU PAYS D'AUGE

Calvados vintage 1980 was distilled in 1980 and aged in oak vat and in a toasted oak barrel. It was treated in such a way as to maximise its concentration and complexity.

TERROIR: CLAY AND OXFORDIAN MARL SOIL.
VARIETIES: 80% OF BITTERSWEET APPLES
20% OF ACID APPLES
HARVESTING: FROM SEPTEMBER TO NOVEMBER
ALCOHOL CONT.: 42 % VOL.

TECHNIQUES USED

The apples are mixed, crushed and pressed. The apple juice is fermented right out to give cider to be distilled. **Double distillation** is carried out 6 months after the fermentation has taken place. The first distillation gives the "petite eau" at 30% by volume and it is the second distillation, that of the "petite eau" which gives the Calvados. **Aging:** Since 1980, in oak vat and in a toasted 400 litre (88 imp gallon) oak barrel. Unfiltered and without being cold stabilized, it was treated in such a way as to maximise its concentration and complexity. Bottled to order.

TASTING NOTES

Eyes: Colour golden orange .
Nose: Gentle and subtle. Complex and well formed, citrus and apple.
Mouth: Sweet and fruit forward. Aromas of citrus, cooked apple, dried fruits, toast.

SUGGESTIONS

- Storage: very long, bottles upright without special precautions.
- As an Aperitif: on its own, or possibly with a drop or two of pure water or a little ice.
- With Food: with a dark chocolate dessert or an apple cake.
- As a Digestive: sipped on its own at room temperature. An ideal eau-de-vie for lovers of good food. Particularly suitable for cigar lovers.

Bottle type: 70 cl



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